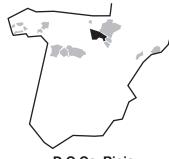


The potential of Tempranillo





D.O.Ca. Rioja

A year marked by challenging weather conditions. The March temperatures fluctuated enormously which together with the heavy frost at the end of April and hot and dry Summer resulted in the earliest harvest in many years. It was classified as short but of great quality.



Camino Real Tempranillo 2017

Origin

Vineyards, located in the heart of La Rioja, surrounded by mountain Sierra de Cantabria and river Ebro on the south. This area has an ancient tradition of winemaking and perfect conditions for variety Tempranillo. Camino Real combines an extraordinary quality, true character of the region and love for wine.

Varieties: 100% Tempranillo.

Vineyard: A selection of old vineyards, between 50 and 70 years old, located in San Vicente de la Sonsierra.

Harvest: Manual harvest in October.

Winemaking: Maceration for 2 weeks, controlled fermentation at 28°C.

Aging: 4 months in new barrels.

Alcohol Content: 13,5% Vol.

Tasting notes

Colour: Violet colour with a hint of ruby.

Nose: Compelling nose of fresh blackcurrants, plums and other dark forest fruits. There is also a gentle herbal and oak notes.

Palate: Elegant and fruity wine, with different forest fruits, with raspberries and black cherries to the fore. Tannins are very soft and nicely balanced with acidity.